from the cellars of

Peatling & Cawdron

Summer 1967

NOTES

Discounts. We are continuing to give substantial reductions on wines bought by the dozen. We also give discounts on certain wines and spirits bought in even smaller quantities. Items marked thus † are subject to a discount of 1/- per bottle if three bottles of the same kind are purchased at once.

Weddings, Parties and other functions. Knowing the difficulty of estimating for these occasions we are prepared to send goods in excess to those likely to be required. When delivered all goods will be invoiced, but later any unopened bottles with seals intact will be taken back and credited to customer's account.

Glasses will be loaned free of charge, provided customers undertake to pay for any breakages.

Wine Token Scheme. This scheme gives your friends the pleasure of selecting wines of their personal choice. It saves the worry and frustration arising from breakage in transit, and there is no additional charge, but a saving on carriage. The attractive Wine Token Gift cards can be obtained from any branch of Peatling & Cawdron, together with special stamps. This scheme is particularly valuable since we have branches in over 30 towns throughout the Eastern Counties.

Savings Club. At every branch, for the benefit of our customers we run a savings club for which a special discount is given.

All previous lists are cancelled and prices are quoted subject to the goods being still available and also subject to market fluctuations. Where a vintage becomes exhausted we will endeavour to follow with the next best one.

We give frequent delivery service over a wide area and welcome standing orders either weekly or monthly. Bottles and Cases will be credited at invoiced deposit prices on return.

COOKING WITH WINE

HORS D'OEUVRES

Melon with Port

Remove stalk from melon. Cut one side of the fruit, take away all pips and filaments. Fill melon with Treasury Port and cover with cap. Cool in crushed ice and serve.

FISH

Creamed Prawns (for 2 persons)

Heat 1½ oz. butter and cook 6 oz. prawns lightly in it for 2 minutes. Pour in a small glass of Laurette Cognac and light it as soon as it is warm. Shake pan so that the flames spread. Season with pepper, nutmeg and lemon juice when the flames die out, leave for a minute or two over a low heat, then add ¼ pint double cream. Simmer for a few minutes till the cream thickens. Serve with boiled rice.

Poisson a la Pettau

Take a sole or plaice, cut into fillets, roll skin outwards, fasten with small wooden pins and then baste in half water half Pettau. Mix the decoction in light gravy thickened with a little flour, flavoured with lemon juice, capers and spices.

MEAT

Casserole of Sausages (for 4 persons)

1 lb. Pork Sausages
1 lb. parboiled small potatoes
4 ozs. sliced mushrooms
1 oz. butter
½ cup Rhapsody Riesling
¼ cup cream

Place sausages and potatoes in a dry shallow saucepan. Fry very slowly, stirring gently occasionally, till browned. Drain off fat. Transfer sausages and potatoes to a shallow buttered fireproof dish. Add mushrooms. Melt butter and sprinkle over the top. Gently stir in the wine and cream. Cover. Bake in a slow oven 325° for 25 minutes.

Portuguese Duck (for 4 persons)

1 Duck (5-6 lbs)
1 cup of Treasury Port
Salt and Pepper to taste

Wipe an oven ready duck inside and out with a damp cloth. Season inside with salt and pepper.

Fill the inside with celery stalks, or a quartered unpeeled apple, slice of onion and a stalk or two of celery, which remove after roasting. Truss if necessary. Prick the skin of the fatty layer over the back with a sharp fork, and also prick round the legs and wings. Place, breast side up, on a wire rack in a baking tin. Pour ½ cup Treasury Port into tin. Place in a moderate oven, 350°F, and baste frequently with the wine and the dripping, adding more wine as required up to 1 cup, till tender. Allow 30-40 minutes per lb. so that the skin will be nicely browned and crisp. Serve with wine gravy, chipped potatoes and buttered green peas.

DESSERT

Century Strawberries

Slice your desired amount of strawberries. Add granulated sugar to taste. Float with Century Port. Allow to cool in your refrigerator.

Ye Olde Syllabub

1 pint Toledo Sherry
1 pint Century Port
1½ pints thin cream
Castor Sugar to taste
½ pint thick cream

This is an unusual sweet for a buffet party. Gradually stir the Toledo, then the Port, into the thin cream. When blended sweeten to taste. Stir occasionally till sugar is dissolved, then chill for 20 minutes. Divide between 12 fruit glasses.

Whip thick cream, sweetened to taste. Pile on top of syllabub. Dust lightly with ground cinnamon mixed with grated nutmeg.

SHERRY

Spain's supreme wine. The result of unique soil and climatic conditions, this wine undergoes a complex ageing and blending process known as the Solera system. Sherry presents itself in an immense variety of tastes, with many variations in dryness or sweetness. There is a Sherry to suit every individual palate, and from our list we recommend as outstanding good value: Manzanilla (Very Dry), Newmarket (Medium Dry), Raynham Cream (Rich Golden) and luscious Cupola Cream, which can stand comparison with any highly advertised brand.

bot	½ bot		
			Extra Dry
21/–		†	Manzanilla
26/–	13/6		Fino San Patricio, Garvey
26/3			Tio Pepe, Gonzalez Byass
			Pale Dry
19/6	10/3	†	Royal Fino
24/6			La Ina, Domecq
			Medium Dry
16/3	8/8	†	Toledo Vino de Pasto
19/6	10/3	†	Newmarket, Amontillado
20/6	10/9		El Cid, Duff Gordon
27/–	14/–		Dry Sack, Williams & Humbert
			Medium Rich Golden
16/3	8/8	†	Valencia, Vino de Fruta
18/6	9/9	†	Golden Crown
21/6	11/3	†	Raynham Cream
24/6	12/9		Celebration Cream, Domecq
			Rich Oloroso
18/6	9/9	†	Orange Seal
20/–	10/6		Double Century, Domecq
23/6	12/3	†	Cupola Cream
29/3	15/3		Bristol Cream, Harvey
			Full Rich Brown
18/6	9/9	†	Brown Seal
20/–	10/6		Autumn Brown, Domecq
25/–	13/–		Walnut Brown, Williams & Humbert

PORT

Traditionally the Englishman's wine. It reminds us of decanters, gout, ladies leaving the gentlemen alone after dinner, the ritual of the decanter being passed round clockwise and our sneaking doubts as to whether it should not be anticlockwise. There is no need for all this (except to enhance a special occasion). Have a glass of Port after a meal, or as the French do, as an aperitif. Try Social Port slightly chilled, with a sliver of lemon, on a summers day.

bot	½ bot		
			Ruby
17/–	9/–	†	Treasury
18/6	9/9	†	Century
20/–	10/6		Sandeman *** Ruby
20/6	10/9	†	Tidnam's Shooting Port
21/–	11/–		Taylor's Trident
			Vintage Character
22/6	11/9	†	Judge
24/–	12/6		Warre's Warrior
26/–			Taylor's Vintage Reserve
			Crusting Port
26/–			Croft's 1954, bottled 1960
			Tawny
19/6	10/3	†	Social
26/6	13/9		Warre's Nimrod
			White
22/6	11/9		Clubland White

MARSALA

From Sicily, Italy's most famous fortified wine, which counted Nelson and Garibaldi among its devotees

bot	
18/9	Woodhouse, Garibaldi

MADEIRA

Sercial—Medium Dry.

Verdelho—Medium Dry but fuller than Sercial. The all purpose Madeira.

Malmsey—The luscious and best known type

20/9	Blandy's Rich
23/9	Verdelho La Reina
25/–	El Rei Sercial
24/6	Duke of Clarence Malmsey
26/–	Crown Malmsey

VINTAGE PORT

Produced in Portugal, but invented by the English. Vintage Port is the best wine a shipper has to offer in a particularly good year. The secret of its magnificence lies in the fact that it must be bottled two years after being made, and then left to mature in glass for a minimum of 10 years. The 1945 vintage is probably the greatest in this century

doz	bot	
		1960 Vintage
300/–	26/–	Warre
300/–	26/–	Fonseca
312/–	27/–	Croft
		1958 Vintage
360/–	31/–	Sandeman
378/–	32/6	Warre
		1955 Vintage
384/–	33/–	Warre
390/–	33/6	Graham
390/–	33/6	Fonseca
396/–	34/–	Ferreira
396/–	34/–	Gonzalez
		1947 Vintage
396/–	34/–	Constantino
		1945 Vintage
468/–	40/–	Dow
468/–	40/–	Warre
468/–	40/–	Croft

SPECIAL CASH PRICES

are displayed in all our branches

and remember to ask for our

Quantity Discount List

* * *

Generous Reductions

for purchases of

mixed dozen lots

WHISKY

bot	½ bot	¼ bot	
			Scotch
47/–	24/6	12/9	Mitre
52/–	27/–		Whyte & Mackay
52/–	27/–	13/10	John Haig
52/–	27/–	13/10	Johnnie Walker
52/–	27/–	13/10	Dewar's Whisky
52/–	27/–	13/10	White Horse
52/–	27/–	13/10	Vat 69
52/–	27/–	13/10	Buchanan's Black & White
52/–	27/–		Grant's Standfast
52/–	27/–	13/10	Teachers
52/–	27/–		Red Hackle
52/–	27/–		Long John
52/–	27/–	13/10	Bells
52/–			Highland Queen
77/2			Proprietary Whisky Imperial Quarts
155/9			Proprietary Whisky ½ gallon bottles
7/8			Whisky 3⅓ oz Dewars, B & W, Haig White Horse & J Walker
			Pure Malt
53/6			Glen Grant 10 years old (*bottled by Peatling & Cawdron*)
57/–			Glen Grant 10 years old
			Liqueur Brands
52/–	27/–		† Johncup
56/–			Johnnie Walker, Black Label
56/–	28/6		Dimple Haig
			Irish
52/–	27/–		Jamesons 3-star
			Canadian
52/–			Canadian Club
			Bourbon
57/–			Seagram's 4 Roses

GIN

doz	bot	½ bot	¼ bot	
510/–	43/6	22/9		Cocktail Gin 66°
	46/3			Cornhill
	46/3	24/9	13/4	Squires
	150/9			Squires Treble 80 oz
	50/3			Booths High & Dry
	50/3	26/–	13/4	Booths Dry
	50/3	26/–	13/4	Gordons Special Dry
	50/3			Burnett White Satin
	50/6			Coates Plymouth 70°
	50/3			Burroughs Beefeater
	75/2			Booths & Gordons 40 oz
	150/4			Gordons 80 oz
				Hollands Gin
	53/6	27/3		Henkes Geneva 69°

RUM

			Jamaica
50/6	25/9	13/3	† Old Slave
53/6	27/9	14/3	Lemon Hart
52/–	27/–	13/11	Coruba
54/–	28/–	14/6	Myers – Planters Punch
53/6	27/9	14/4	Captain Morgan – Black Label
			Demerara
50/6	25/9	13/3	† Albatross
53/6	27/9	14/3	Lambs
			Martinique
76/–			Rhum St James 82°
			Guyana
54/6	28/6		Daiquiri White Rum
			Trinidad
56/8	30/7	16/7	Caroni Navy Rum 75°
66/4	35/2	19/1	Caroni Navy Rum 90°
			Bahamas
57/3			Ron Bacardi Carta Blanca

BRANDY

bot	½ bot	¼ bot	
			Cognac
57/9	29/–		† Laurrette
59/9	30/7	16/–	Denis Mounié ***
62/–	32/–	17/–	Martell ***
62/–	32/–	17/–	Hennessy Bras Armé
62/–	32/–	17/–	Courvoisier *** Luxe
62/–			Bisquit Dubouché ***
		8/11	Brandy ⅛ Flasks
			Liqueur Cognac
72/6			Denis Mounié VSOP
80/–	41/–		Hennessy VSOP Réserve
77/–			Bisquit Dubouché VSOP
78/6	40/3		Rémy Martin VSOP
82/6			Hine VSOP
85/6			Denis Mounié Grande Réserve Edouard VII
95/–			Martell Cordon Bleu
102/6			Hine Old Vintage
108/–			Hennessy XO
			Pure French Grape Brandy
50/6	26/6	14/1	De Latonnell
		7/7	per ⅛ bot

VODKA

48/9	26/6	13/6	Romanoff 65.5°
50/9	26/6	13/6	Smirnoff 65.5°
	41/3		Russian Stolichnaya 70°
	39/6		Polish Wisniowka 70° Cherry
	54/6		Russian Krepkaya 98°
	53/6		Polish Pure Spirit 140°

CLARET

Of the Red wine of Bordeaux, Louis XIV of France said: Un Petit Vin Passable. *The position of this, just drinkable little wine, has been vindicated by generations of wine lovers. 1961 and 1964 Clarets are available. Though not yet ready for drinking, these are ideal for laying down. Enquiries welcome*

doz	bot	½ bot	
			Specially selected district wines
105/–	9/3	5/2	Bordeaux Rouge
120/–	10/9	5/11	Médoc
129/–	11/3	6/2	St Emilion
132/–	11/9	6/5	Margaux
			Vintage 1962 *Well balanced supple wines, which will mature fast*
132/–	11/9	6/5	Ch. Montaigne
143/–	12/9	6/11	Ch. Beau Rivage – Ires Côtes
165/–	14/6	7/9	Ch. St Martial – St Emilion
171/–	15/3	8/3	Ch. du Mayne – Pomerol
180/–	16/–	8/6	Ch. La Fleur Milon – Pauillac
192/–	17/–	9/–	Ch. Grand Corbin – St Emilion
220/–	19/6	10/3	Ch. du Glana – St Julien
			Vintage 1960 *Fairly light wines, ready for drinking*
129/–	11/6		Ch. Durivault
202/–	17/3		Mouton Cadet 1960
195/–	17/6		Ch. Houissant – St Estèphe—French bottled
201/–	18/–		Ch. Plince – Pomerol – French bottled
210/–	18/6	9/9	Ch. Talbot – St Julien
240/–	21/6		Ch. Pontet Clauzure – St Emilion §
282/–	25/6		Ch. Montrose – 2nd Growth – St Estèphe §
456/–	40/–		Ch. Haut Brion – 1st Growth – Pessac §
456/–	40/–		Ch. Cheval Blanc – 1st Growth – St Emilion §

doz	bot	½ bot	
			Vintage 1959 *Excellent quality, these wines make extremely good drinking now, and will develop for a few years yet*
		5/9	Ch. des Arras
129/–	11/6	6/3	Ch. Durivault
129/–	11/6		Ch. La France, Médoc
		6/6	Ch. Eyquem
165/–	14/6	7/9	Ch. Bouqueyran, Moulis
		9/6	Mouton Cadet, Pauillac
		9/3	Ch. Léoville Lascases, St Julien
180/–	16/–	8/6	Vieux Château Borgneuf – Pomerol
189/–	17/–	9/–	Ch. La Tour de By – Médoc – French bottled
207/–	18/6	9/9	Ch. Lynch Bages – Pauillac
222/–	20/–	10/6	Ch. Pichon Longueville Baron – Pauillac
264/–	23/6	12/3	Ch. Palmer – Margaux §
			Vintage 1958 *An 'off year', but as usual some good wine was made*
		6/6	Ch. Bel Orme, Haut Médoc
141/–	12/6	6/9	Ch. Montremblanc 1958
			Vintage 1957 *These wines offer good value and can be drunk now. Undoubtedly they will keep for many years yet*
123/–	10/9	5/11	Ch. Marcillac, Bourg
		6/3	Clos du Moulin, Médoc
150/–	13/6		Ch. Meyney – St Estèphe
		9/9	Ch. Pichon-Longueville – Baron, Pauillac
234/–	21/–		Ch. Cos d'Estournel – St Estèphe
264/–	23/6		Ch. Talbot – St Julien
264/–	23/6	12/3	Ch. Croizet – Bages – Pauillac §
270/–	24/–		Ch. Gruaud Larose - St Julien

§ *Château bottled*

doz	bot	½ bot	*Clarets cont'd*
			Vintage 1957 *cont'd*
276/–	25/–		Ch. Grand Puy Lacoste – Pauillac §
282/–	25/6		Ch. Canon – St Emilion §
294/–	26/6		Ch. Montrose – St Estèphe §

Earlier Vintages *Château Pichon-Longueville-Baron 1954 is an excellent Château bottled wine, now at its best*

258/–	22/6		1954 Ch. Pichon-Longueville-Baron, Pauillac §
282/–	25/6		1953 Ch. Croizet-Bages, Pauillac §
258/–	22/6		1950 Ch. Grand Puy Ducasse, Pauillac §

§ Château bottled

ROSE

The pulp of Red grapes is white, while the skin contains the colour. To make a genuine rosé wine it is necessary to remove the husks of red grapes from the juice soon after fermentation has begun. The fermenting process itself takes care of shedding the skins of the crushed grapes, which are pushed to the top of the new wine by the gases released. Anjou Rosé "Clos du Layon" is a well established favourite, which we highly recommend to those who have never tried it. Exceptionally good value, cheaper and slightly sweeter is the Hungarian Romany Rosé

105/–	9/3	5/2	Vin Rosé de Bordeaux
108/–	9/6		Romany Rosé
123/–	10/9	5/11	Anjou Rosé "Clos du Layon"
135/–	11/9		Anjou Rosé de Cabernet "La Tour Jeberre"
156/–	14/–		Tavel Rosé
180/–	16/–	8/6	Mateus Rosé

RHONE

The Rhône vineyards are just south of Burgundy, the weather is always fairly reliable, and the quality of their wine does not vary much from year to year. The Rhône area generally speaking produces good healthy robust wines, our Châteauneuf du Pape is a good example of their heaviness

doz	bot	½ bot	
141/–	12/3		Côtes du Rhône
150/–	13/–		Hermitage Rouge 1959
174/–	15/6	8/3	Châteauneuf du Pape 1962

LOIRE

Wines from this area which also includes Anjou, are becoming increasingly popular in this country. In the old days the wines of Vouvray, once bottled, used to be buried in the sand to mature. This practice has been discontinued, and we believe with no loss for our mellow Vouvray Blanc, which is ideal for summer drinking

129/–	11/3		Vouvray Blanc
146/–	12/9		Muscadet d'Anjou
234/–	20/–		Pouilly Fumé 1961

WHITE BORDEAUX

Bordeaux has a very large production of good quality, and first class white wines, both categories will particularly appeal to those who like medium sweet or luscious wines.

doz	bot	½ bot	
111/–	9/9	5/5	Bordeaux Blanc
117/–	10/3	5/8	Graves Supérieures
117/-	10/3	5/8	Château Roc, Sweet
120/–	10/9	5/11	Graves "Le Cheval Blanc"
141/–	12/6	6/9	Sauternes "Côte de la Reine"
144/–	13/–	7/–	Barsac
159/–	14/–	7/6	Graves Château Olivier 1964
159/–	14/–	7/6	Domaine de Bel Air—Ires Côtes de Bordeaux
159/–	14/–	7/6	Sauternes Haut Châlet
168/–	15/–		Château de Terrefort 1962
192/–	17/–	9/–	Sauternes Château Guiraud 1961

Chateau Bottled

doz	bot	½ bot	
252/–	22/6	11/9	Château Rieussec, Fargues 1959
264/–	23/6	12/3	Château Coutet, Barsac 1959
300/–	27/–		Château Lafaurie Peyraguey 1960
520/–	45/–		Château d'Yquem, Sauternes 1962

BURGUNDY RED

In France it is "Le Bourgogne" with very much of a capital "L". The Dukes of Burgundy boasted their ownership "of the best wines in Christendom", and the Kings of France were more than partial to these. Northern Burgundy produces generous heavy wines, such as Beaune, Nuits St. Georges, Pommard and Gevrey Chambertin. Southern Burgundy is known for the light, world famous, Beaujolais. We list Brouilly, Moulin a Vent and Fleurie, wines from three parishes out of nine in the Beaujolais area which by French law have the rightful honour of being singled out with their village names.

doz	bot	½ bot	
115/–	10/3		Mâcon Rouge 1964
		5/8	Mâcon Rouge 1962
117/–	10/6	5/9	Beaujolais 1966
132/–	11/6	6/3	Croix St Pierre 1959
		7/–	Brouilly "Les Galoches" 1961
144/–	13/–	7/–	Moulin à Vent 1961
150/–	13/6	7/3	Moulin à Vent 1962
		6/9	Fleurie 1961
153/–	13/9	7/5	Fleurie 1962
153/–	13/9	7/5	Brouilly "Les Galoches" 1962
153/–	13/9	7/5	Croix St Georges 1959
		7/9	Beaune 1961
180/–	16/–	8/6	Beaune 1964
180/–	16/–	8/6	Volnay 1962
180/–	16/–	8/6	Nuits St. Georges 1964
186/–	16/6	8/9	Gevrey Chambertin 1962
186/–	17/–	9/–	Pommard 1964
192/–	17/6	9/3	Aloxe Corton 1961
204/–	18/6	9/9	Chambolle Musigny 1962
260/–	23/6	12/3	Clos de Vougeot 1962
294/–	26/6	13/9	Chambertin Grand Vin 1959
306/–	27/6		Clos de Vougeot 1959

Domaine and French bottled

doz	bot	½ bot	
318/–	28/6		Savigny Les Beaune "Les Guettes" 1955
360/–	32/–		Beaune, Clos du Roi 1955
360/–	32/–		Nuits St Georges "Les St. Georges" 1959 (*bottled in Beaune*)
378/–	33/6		Latricières – Chambertin 1959
372/–	33/–		Morey St Denis Clos Saint Denis 1959 "Chevaliers du Tastevin"

BURGUNDY WHITE

Public demand for medium sweet wines, has produced the situation where it is difficult to find a dryish White Bordeaux. Since the sunny 1959 Vintage, when Hocks were on the sweet side, German wine producers have generally worked away from dryness. Burgundy is safely the stronghold of dry white wines, they gradually mellow, as their quality increases. If you can find oysters, Chablis is ideal. Our Mâcon Blanc is very dry, though fresh and fragrant, indeed a beautiful wine at a reasonable price.

doz	bot	½ bot	
		5/3	Mâcon Blanc 1961
		5/3	Mâcon Blanc 1962
117/–	10/6		Mâcon Blanc 1964
147/–	13/–	7/–	Pouilly Fuissé 1964
168/–	15/–	8/–	Meursault 1961
177/–	16/–	8/6	Chablis 1964
		8/6	Puligny Montrachet 1961
177/–	16/–	8/6	Puligny Montrachet 1962
192/–	17/6	9/3	Chassagne Montrachet 1961
		9/9	Chablis "Les Butteaux" Premier Cru 1961
306/–	27/6		Puligny Montrachet "Les Combettes" 1961
318/–	28/6		Meursault 1960 – Cuvée Lopin – Hospices

ALSATIAN

136/–	11/10	Sylvaner 1964
166/–	14/10	Traminer 1964
174/–	15/6	Riesling, Hugel 1966
190/–	16/10	Gewurztraminer 1964

ITALIAN

doz	bot	½ bot	
124/–	11/4		Chianti Castelvecchio
168/–	14/6		Chianti Melini—¾ Litre Flask
177/–	15/3		Orvieto Bigi—Abboccato
213/–	18/3	9/10	Chianti Melini
219/–	18/9	10/3	Chianti Ruffino

CHAMPAGNE

A lot has been said about launching Brides and battleships already, we would merely suggest a successful dinner party. This wine is admirable as an apéritif, and throughout a meal. Delamotte is slightly sweeter than most Champagnes, at a very attractive price.

doz	bot	½ bot	¼ bot	
				Non-Vintage
297/–	27/–	15/–		Delamotte Père et Fils
303/–	27/6	14/6		Brusson Père et Fils
330/–	30/–	16/–	8/6	Moët et Chandon, première cuvée
349/–	32/–	17/3		Veuve Clicquot, dry England
349/–	32/–	17/–	9/–	Lanson Black Label
373/–	34/–			Lanson Rosé
360/–	33/–	17/9		Bollinger, special cuvée
354/–	31/6	17/–		G H Mumm, Double Cordon Rich
	66/6			Lanson Black Label Magnums
	135/6			Lanson Black Label double magnums
				Vintage
414/–	38/6	20/–		Moët et Chandon 1961
420/–	39/–	20/3		Lanson 1955
457/–	39/7	21/4		Heidsieck & Co 1955
441/–	39/9	21/6		Charles Heidsieck 1959
457/–	40/1			Pol Roger 1959
424/–	41/–	21/3		Lanson 1959
438/–	41/–	21/9		Bollinger 1961
450/–	41/6	21/9		Veuve Clicquot 1955/59
506/–	44/1			Krug 1959
495/–	45/–			Krug 1961

SPARKLING

We feel we should mention Sparkling Moselle, a fruity refreshing wine of exceptional quality, made the same way as Champagne, and equally suitable for all occasions. Also good value, and at an extremely attractive price is the French Sparkling Lafayette

doz	bot	½ bot	
			French
192/–	16/6		Lafayette
246/–	21/6		Anjou, Carte Blanche
267/–	22/9		Red Burgundy, Bassereau
270/–	23/–	12/6	Golden Guinea, Muscatel
			German
192/–	16/6		Cantor Sparkling Hock
259/–	22/–		Moselle, Langenbach
			Italian
246/–	21/–	11/–	Asti Spumante
			Spanish
	4/6		Permonts Sparkling Aperitif (¼ bottles)
			British
28/–	2/4		Moussec (baby)

HOCK

As we said earlier, since 1959, when the wines had a high sugar content due to an unusually good summer, German wine producers have been aiming to reach the same results. Hock as a wine is sweeter than in the past, but without losing its superb aroma, which is one of its delights

doz	bot	½ bot	
153/–	13/6	7/3	Niersteiner Riesling, Siegel 1964
159/–	14/–		Oppenheimer Langenbach 1964
174/–	15/–	8/–	Niersteiner Domthal, Hallgarten 1964
180/–	15/6	8/3	Liebfraumilch Tricorn Langenbach 1964
195/–	16/9	9/–	Schloss Bockelheimer, Hallgarten, 1964
199/–	17/4	9/2	Rudesheimer Riesling, Deinhard 1965
215/–	18/11	10/–	Dorf Johannisberger, Langenbach 1962
224/–	19/8		Steinwein, Langenbach 1961 (Boxbeutels)
210/–	18/6	9/9	Johannisberger Erntebringer, Siegel 1959
226/–	19/7		Mettenheimer Goldberg Spätlese 1959
222/–	19/3	10/2	Liebfraumilch, Crown of Crowns 1964
245/–	20/11		Forster Pechstein Riesling Langenbach 1959
243/–	21/3	11/2	Liebfraumilch Blue Nun
246/–	21/6		Hattenheimer Deutelsberg Riesling Spätlese Hallgarten 1959
228/–	20/–		Niersteiner Fritzenhölle – Walter Siegel 1959
258/–	22/6		Raunthaler Burgraben Riesling Auslese (Estate bottled) – Weingut Diefenhardt 1959
274/–	23/6		Johannisberger Holle Riesling Spätlese Siegel 1959
280/–	24/6		Niersteiner Hipping Riesling Auslese (Estate bottled) – Franz Karl Schmidt 1959
282/–	25/–		Wackenheimer Rechbachel Riesling Spätlese (Estate bottled) – Weingut Doktor Burklin Wolf 1959
456/–	40/–		Nackenheimer Fenchelberg Riesling Auslese (Estate bottled) 1959

MOSELLE

Though a fraction sweeter than in the past, these wines are still generally the dryest in the Rhineland, clean and crisp light wines

doz	bot	½ bot	
160/–	13/10	7/5	Bernkasteler Riesling 1964
177/–	15/3		Zeltinger Superior Hallgarten 1964
179/–	15/11	8/6	Langenbach 'Moselmilch' 1961/62
201/–	17/9	9/5	Piesporter Goldtröpfchen 1964
225/–	19/6		Lieserer Schlossberg 1966 (Estate bottled)
315/–	27/9		Uerziger Wurzgarten Spätlese 1959 (Estate bottled)

SPANISH

For the lover of Red Wine, drinking on a budget — our Spanish Burgundy style is a useful acquisition

doz	bot	½ bot	
93/–	8/–	4/6	Dry White – Graves Style
93/–	8/–	4/6	Sweet White – Sauternes Style
93/–	8/–	4/6	Red – Burgundy Style
114/–	10/–		Villa Paceta 1959

PORTUGUESE

180/–	16/–	8/6	Casal Garcia, Vinho Verde White
108/–	9/9		Pimpao Vinho Tinto

YUGOSLAV

118/–	10/4	5/8	Pettau Riesling

AUSTRIAN

132/–	11/6		Schluck – Medium dry white

HUNGARIAN

108/–	9/6		Rhapsody Riesling
138/–	12/6		Bulls Blood of Eger
195/–	17/3		Tokay Szamorodni

AUSTRALIAN

Flagon Burgundies (*per flagon*)

	15/6	8/3	Keystone
	16/–	8/6	Red Harvest

DESSERT

	12/7	6/11	Imperial Bounty, Ruby & White
	12/8	7/–	Imperial Bond
	16/–		Emu 333, 444, 999

SOUTH AFRICAN

doz	bot	½ bot	
	13/6	7/3	† Rich Ruby
	14/6	7/9	† Golden
	16/–	8/6	† Pale Selected Dry
	16/–	8/6	† Cream

CYPRUS

118/–	10/4		P & C Golden & Rich Ruby
123/–	10/9		Lysander Golden Cream
123/–	10/9		Lysander Medium Dry
123/–	10/9		Lysander Commandaria
	11/6		Emva Cream
	12/–		Emva Pale Medium Dry

GREEK

131/–	11/5		'Metaxas' Retsina *dry white resinated table wine*

APERITIFS

	21/9		St Raphaël *red*
	22/–		Lillet
	21/9	11/5	Dubonnet
	21/9	11/5	Dubonnet Blonde *white*
	70/–	43/6	Pernod Anis '45'

SPANISH DESSERT

	9/10		Moscatel
	13/6		Tarragona, El Sol (quarts)

BITTERS, SYRUPS & CUPS

bot	½ bot	
	28/3	Angostura
8/6		Grenadine Syrup/Idol
44/2	22/8	Lemon Gin/Gordons
33/9	17/8	Orange Bitters/Gordons
27/6		Peach Bitters/Idol
48/6	25/3	Pimms No 1 Cup
51/6		Pimms No 2, 3 & 4
48/–		Campari Bitters 26 fl oz

TONIC WINES

11/–	6/–	Sanatogen
12/1	6/8	Wincarnis Red Label British
13/11		Phosferine
15/10		Vibrona
18/–	9/6	Halls Wine
18/–	9/6	Wincarnis Gold Label Spanish
17/6	9/3	Buckfast

VERMOUTH

French

20/7	11/–	Cinzano Dry
21/–	11/–	Noilly Prat
21/–		Chambery Gaudin
21/–	11/–	Martini Dry

Italian

16/–		† Verdini Sweet
16/–		† Verdini Bianco
20/4	10/9	Cinzano Sweet
20/4	10/9	Cinzano Bianco
20/6	10/9	Martini Sweet
20/6	10/9	Martini Bianco

LIQUEURS

bot	½ bot	¼ bot	
33/6	17/3		Advocaat/Henkes
33/9	17/6	9/3	Advocaat/Warninks
32/9	17/–		Advocaat/Bols
33/9	17/6		Advocaat/Black Hen
34/–	17/9		Advocaat/Ouds
59/6	30/6		Apricot Brandy/Cusenier
55/–	28/–		Apricot Brandy/Bols
50/6	25/9		Apricot Brandy/Bardinet
49/–	25/–		Apricot Brandy/Henkes Cognac Base
69/–	35/–	13/9	Bénédictine DOM
54/–			Blackberry Brandy/Bols
71/6	36/6		Calvados/Cusenier
87/–	44/3		Chartreuse Green
73/–			Chartreuse Yellow
36/–	18/6		Cherry Brandy/Greene King 42°
49/–	25/–		Cherry Brandy/Henkes Cognac Base
42/–	21/6	11/–	Cherry Brandy/Trotosky 42°
46/6	23/9		Cherry Brandy/Bols
47/–	24/6	9/4	Cherry Brandy/de Kuyper
52/6	27/3		Cherry Brandy/Grants Sportsmans
47/6	24/9		Cherry Brandy/Grants Queens
47/6	24/6	12/6	Cherry Heering
69/9	35/6	18/3	Cointreau
51/6			Crème de Bananes/Bols
50/–	25/9		Crème de Cacao/Cusenier
53/6	27/6		Crème de Menthe/Cusenier
52/6	26/9		Crème de Menthe/Bols
65/–	33/3		Curaçao Orange/Cusenier
58/6	29/9		Curaçao Orange/Bols
	32/9		Cuarenta-y-tres "43"
65/–	34/–	17/9	Drambuie
46/–			Fraise des Bois/Dolfi
63/–	32/9		Glayva
60/–			Glen Mist
69/–	35/3		Grand Marnier
54/3			Irish Coffee/Gallwey's
49/6	25/6		Kahlua
76/–	38/9		Kirsch/Cusenier
51/–			Kummel/Mentzendorff 60 cls
52/6	26/9		Kummel/Bolskummel 60 cls

bot	½ bot	¼ bot	*Liqueurs cont'd*
52/6			Kummel/Wolfschmidt 60 cls
38/–	20/–		Maraschino/Drioli
54/–	27/6		Maraschino/Bols
63/6			Mille Fiori/Vigevano
65/6			Ouzo
51/6	26/3		Parfait Amour/Bols
60/–	30/6		Peach Brandy/Bols
60/–			Prunelle/Bols
41/–		17/–	Royal Mint Chocolate Liqueur
69/–			Sapin/Tree Trunk bottle
56/–	29/–		Slivovica 69°/Serbian Plum Brandy
70/6	36/–		Strega
52/–	26/6		Tia Maria
55/–	28/3		Van der Hum/Bertrams
71/–			Vieille Cure

MINIATURES

each	
3/8	Advocaat/Ouds
4/–	Advocaat/Warninks
8/9	Angostura
5/4	Apricot Brandy/Bardinet
4/5	Apricot Brandy/Bols
5/7	Apricot Brandy/Cusenier
4/3	Bénédictine DOM
3/3	Bitters Underberg
5/1	Brandy/Martell
5/1	Brandy/Courvoisier
4/2	Brandy/de Latonnell
5/3	Brandy/Laurrette
6/5	Chartreuse Green
5/11	Chartreuse Yellow
3/8	Cherry Brandy/de Kuyper
4/3	Cherry Brandy/Trotosky
3/3	Cherry Heering
3/3	Cherry Marnier
4/–	Cherry Whisky/Scottish
5/1	Crème de Menthe/Bardinet
4/5	Crème de Menthe/Bols
5/4	Crème de Menthe/Cusenier
6/1	Cointreau 5 cls
2/6	Cornish Liqueur Mead pinch bottles
4/11	Curaçao Orange/Bols
6/11	Curaçao Orange/Cusenier
7/–	Drambuie
3/–	Damson Cream
2/11	Egg Flip
5/7	Fior d'Alpe (Isolabella)
5/–	Gin/Booths, Gordons
5/–	Gin/Squires
5/–	Grand Marnier
5/9	Goldwasser der Lachs
3/–	Green Goddess
5/7	Irish Coffee/Gallwey's
3/9	Kahlua/Mexican Coffee Liqueur
4/11	Kummel/Bolskummel
7/2	Kirsch/Cusenier
6/9	Maraschino/Drioli 6 cls
7/6	Mille Fiori/Vigevano
5/11	Peach Brandy/Cusenier
4/11	Peach Brandy/Bols
4/9	Royal Mint Chocolate Liqueur
4/9	Rum/Old Slave
5/–	Rum/Lemon Hart, Lambs
5/–	Rum/Myers
5/–	Rum/Coruba
5/–	Rum/Captain Morgan
8/9	Sapin/Original Tree Trunk
2/5	Sherry
5/3	Strega
4/–	Tia Maria
2/6	Vermouth/Martini Sweet
5/–	Vodka/Smirnoff 65.5°
4/10	Whisky/Mitre
5/1	Whisky/Standard Brands
5/6	Whisky/Dimple Haig

MEAD

bot	
18/4	Cornish Liqueur Mead

CORDIALS

doz	bot	½ bot	
	13/–		Cloves
	13/–		Peppermint
	44/6	22/9	Sloe Gin/Pedlar

ALTAR WINES

	12/6		Vino Sacro

COCKTAILS

	19/6	10/3	Odds On
	19/11	10/6	Green Goddess
	13/–	7/–	Maldano's Cherry Time
	19/11	10/6	Maldano's Damson Cream and Late Night Final
	20/–	10/9	Seager's Egg Flip
		5/6	Cocktail Cherries 14 oz
		3/–	Cocktail Cherries 7 oz
		1/–	Cocktail Sticks per bundle (100)

BEVERAGES FOR DIABETICS

	22/2		Beaucare Fino Sherry
	3/7		Rose's Dietetic Orange or Lemon
	3/10		Rose's Dietetic Lime Juice

FRUIT JUICES

12/–			Greene King Pineapple, Tomato, Grapefruit & Orange
13/–			Britvic Pineapple, Orange, Grapefruit & Tomato

SUNDRIES

21/–			Babycham
21/–			Pink Lady
22/6			Genete Champagne Perry & Gin
	8/6		Pink Lady—bottle size

bot	½ bot	
3/–		Snowball
3/–		Wicked Lady

BRITISH WINES

	9/7		Ginger Wine
	11/6		Crabbie Ginger Wine
	10/10		Stones Orange Wine
	10/10		Stones Raisin Wine
	10/10		Stones Ginger Wine
	9/10	5/4	VP Cherry and Apricot Wine
	9/10		Whiteways Peach Wine
	1/11		Cherry 'B' splits
ovals			
13/8	9/3	5/2	VP Seal Wines, Rich Ruby and White
13/8	9/3	5/2	VP Golden, Old Brown, Medium Dry and Cream
	10/–	5/5	VP *** Ruby and British Sherry Style
	11/3	6/2	RSVP Cream and Old Ruby
	11/3		RSVP Dry, Golden and Medium
13/8	9/3		Whiteways Ruby Wine and Brown
	10/–		Whiteways Pale Dry and Cream
	1/11		Whiteways Pony splitlets

WINES EN CARAFE & IN JARS

Carafes (*approx.* 3¼ *bottles*)

31/6	Beaujolais
32/3	Anjou Rosé – Clos du Layon
30/9	Château Roc
31/–	Pettau Riesling
29/3	Bordeaux Blanc
27/9	Bordeaux Rouge
24/–	Spanish Red Wine – Burgundy Style
24/–	Spanish Sweet White – Sauternes Style

Jars (½ *gallon*)

44/6	Toledo—Vino de Pasto
39/6	South African Golden
29/6	Cyprus Golden

Carafes and Jars deposit of 1/6

MINERAL WATERS

whp	sml	spl	baby	
				Greene King
			6/–	Dry Ginger
		6/9		King Kola
		6/9	6/–	Tonic Water
12/–				Golden Lemonade
12/–	8/–	6/9		Lemonade
		6/9		Vimto
12/–	8/–			Ginger Beer
	7/6	6/6		Chandy
	8/–			Sparkling Grapefruit
	8/–	6/9		Sparkling Orange
12/–				Orangette
12/–				Limeade
12/–	8/–			Cherryade
		6/9	6/–	Bitter Lemon
		8/–		Golden Supreme
21/–				Soda Water Syphons
				Schweppes
	12/6			Cans Bitter Lemon
		8/6	7/–	Slimline Tonic
	10/6	8/6	7/–	Tonic Water, Dry Ginger & Bitter Lemon
25/–				Soda Water Syphons

SQUASHES

bot	
3/–	Peatling & Cawdron Lime
2/11	Peatling & Cawdron Orange, Lemon, Grapefruit and Lemon Barley
3/8	Schweppes Squashes
3/4	Robinson's Lemon Barley & Orange Barley
3/10	Rose's Lime
4/–	Jaffa Juice
3/9	Ribena (*plus 3d on each bottle*)
2/10	Lucozade 26 oz (*plus 3d on each bottle*)
11d	Lucozade 6 oz (*plus 3d on each bottle*)

NON-ALCOHOLIC CORDIALS

bot	
2/11	Peppermint, Peatling & Cawdron
3/4	Peppermint, Schweppes
3/1	Blackcurrant, Peatling & Cawdron

MEDICINAL WATERS

1/5	Malvern
4/5	Vichy Celestins large
3/4	Vichy Celestins small

CIDER

flag	sml	split	
			Coates
2/7	1/1	11d	Somerset
3/1			Special dry Sparkling
5/–			Quartets (*each*)
7/4			Draught Cider—Sweet (*per gallon*) *This is available in 4½ gallon casks*
10/4			Draught Somerset 1 & 2 gallons (*per gallon*) *Deposit on 1 gallon Jars 2/6* *„ „ 2 „ Stone Jar 10/–*

CIGARS

pack	size	retail	single	
				Havana
25's	5⅛″	181/3		Juan Lopez Choix de Gourmet
25's	9½″	91/8		Juan Lopez Chicos
25's	3¾″	77/1		Juan Lopez Gems
25's	5⅛″	183/4	7/4	H Upmann Coronas Majors Tubes
				Jamaica
25's	5″	137/6		El Trovador Petit Coronas
25's	4⅞″	133/4	5/4	El Trovador Chicas Tubes
				Las Palmas
10's	5″	50/–		Flamenco Petit Coronas
25's	4⅞″	116/8	4/8	Flamenco Chicas Tubes
				Manila
5's	5″	16/3		Manila Prince
25's	$4\frac{9}{16}''$	87/6	3/6	Manila Gold No. 2 Tubes
				Corvanna (*British cigar with all Havana leaf*)
10's	4¼″	29/–		Tropicanas
5's	4⅞″	10/10		Ideales Panatelas
3's	4⅜″	11/3		Reginas
				P & C Dutch Panatellas
50's		46/–		Short
25's		23/6		
50's		67/–		Long
25's		34/–		

In addition to the above certain branches hold wider stocks of Havana cigars and most branches have varied stocks of Dutch and British cigars

PATES ETC

Pâtés to give your wine party that sophisticated touch

	From Conserveries Agnelly, France
5/6	Partridge, Hare, Duck & Pheasant 2 4/5 oz tins
6/9	Partridge, Hare, Duck & Pheasant 4 2/5 oz tins
	From Rene Fink SA Belgium
6/9	Pâté de Foie Ardennes, 6½ oz jar
4/6	Pâté de Foie Crème, 3½ oz jar
	Olive Oil
41/–	Spanish/Gorgona, 1 gallon can
10/–	Italian/Bario, 20 oz bottle
12/–	French/Barton and Guestier, ½ litre
	Wine Vinegar
7/6	French/Barton and Guestier White

BOOKS

6/–	The Penguin Book of Wines *by Allan Sichel*
6/–	Wines & Spirits *by L W Marrison*
6/–	A Book of French Wines *by P Morton Shand*
25/–	Shaking in the 60's *an amusing and informative book not only on cocktails but all aspects of drink*

COCKTAIL SUNDRIES

each	
6/9	Roka Cheese Crispies 8 oz tin
7/–	Cheesecuit Cocktail Wafers tin
5/6	Romary Cocktail Assortment tin
3/3	Cocktail Gherkins 4 oz
2/6	Cocktail Onions 4 oz Red, Green, Yellow or White
4/6	Stuffed Olives 7 oz
3/–	Stuffed Olives 4 oz
3/–	Pitted Olives 4 oz
4/–	Cocktail Medley 4 oz

GLASSWARE

Connoisseur Continental

3/9	Port
4/4	Tasters—Copita shaped
4/9	Bordeaux/Burgundy Goblet
5/–	Flute
5/2	Hock

Tapered Tulip Glasses

5/6	Sherry
6/3	Claret
6/9	Goblet

In addition to the above most branches hold stocks of cheaper glassware suitable for everyday use

HOME BAR EQUIPMENT

Corkscrews

each	
7/–	Stainless Steel & Rosewood corkscrews
7/9	Boxwood corkscrew
19/11	Corkette

Ice Bowls

35/9	Insulex

Chillers

49/11	Ikon

The latest idea for cold drinks—chills the glass. Quick, easy and does not dilute the drink

Cocktail Shakers

54/6	Stainless Steel

Bar tools and Sets

12/6	Stainless Steel & Rosewood Ice Tongs
9/11	Stainless Steel & Rosewood Knife
12/6	Stainless Steel & Rosewood Opener & Resealer
24/6	Rosewood Bar set 4-piece

Wine Racks

Auriol—plastic coated steel

21/–	to hold 10 bottles
26/–	to hold 15 bottles
31/–	to hold 20 bottles
35/–	to hold 25 bottles

These racks can be stacked and provision is made for screwing to a wall

Tankards

English Pewter

42/6	1 pint plain
45/–	1 pint hammered

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